

All Day Dining – A Welcome to Spring

Small Plates

Chef Ray's New England Clam Chowder Cup/ Bowl \$4/6

Pt Judith Calamari hot peppers, garlic butter, balsamic + marinara \$9

Crispy Chicken Wings you pick – buffalo/sticky/BBQ/buffaQ \$9

Hummus chickpea + black bean, garlic, chimichurri, fried + grilled dippers \$8 *V-with veg*

Cod Cakes spicy Aioli \$8

New York System Tots All the WAY, sauce, mustard, onion + celery salt \$7

Popcorn Buffalo Cauliflower deep fried, bleu cheese and celery \$8

Grilled Pizza

White Pizza topped with wilted arugula \$10

Pulled Pork Chef Ray's special, Crusty Pirate BBQ + queso \$12

The Mezze hummus, chickpeas, onion, olive, herb salad + oil \$11 *V-no cheese*

Sausage and Rabe house marinara, local sausage, like momma used to make \$12

Sticky Chicken RI famous sticky sauce, scallion, caramelized onion, spinach \$11

Salads

Seasonal Greens tomato, egg, cucumber, onion, crouton + lemon vin \$6 *V-no egg/crouton*

Heart of Caesar cheesy crouton, classic dressing \$7

Tuscan Kale radish, fried chickpeas, golden raisins, carrot, red onion, sunflower seed, honey-dijon \$7 *V*

Sub any of our scratch dressing- Ranch, Bleu Cheese, Balsamic, 1000 island

Add to any salad. . .

Grilled Chicken \$6 Lobster Salad \$11 Steak Tips \$10 Salmon \$11

Sandwiches

Side of our famous pickles + choice of hand cut fries, tots or mixed greens with all sandwiches

The Burger * lettuce + tomato \$10

add cheese + \$1 add bacon + \$1

The Cove Burger * applewood bacon, pepperjack, onion strings + 1000 Island \$13

Meatball Grindah made with bacon, tenderloin + cheddar, marinara, fresh mozzarella \$11

Salmon Burger house-made, shredded lettuce, radish, chipotle aioli \$11

Grilled Chicken local beer mustard, gruyere, tomato, arugula \$10

Seaside Rueben deep fried cod, local kraut, swiss, 1000 island, thick rye, it's back \$11

Southwest Vegetable Parm spicy fried veg, roast peppers, lettuce, Queso \$10 *V-no cheese*

Grilled Cauliflower spinach, tomato, onion, chimichurri, lettuce-bun \$10 *V*

The Miss Rhode Island Lobster Roll truly, a classic beauty \$18

Larger Plates

Steak Frites tenderloin, arugula, house fries + bacon bleu cheese sauce \$23

Ben's Veggie Stack local grilled veg, herb salad, marinara, aged parm \$16 *V-no cheese*

House Smoked Statler Chicken 3 grain couscous, chimichurri \$15

Cast Iron Salmon roasted radish + snap peas, rosemary mint butter \$18

Sweets

Key Lime Pie classic + house-made \$7

Brownie Sundae \$8

Pan Seared Bread Pudding house-made \$8 Ala mode, add 1\$

Flourless Chocolate Cake macerated fresh berries \$8

V = Vegan, Most of our Sandwiches can be prepared with a lettuce bun for Gluten free or Keto

It is the customer's obligation to inform the server of any food allergies.

NOTICE: * Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

RESTAURANT AND BAR

Pan & Tackle